

Failed Closed IHH

State of Maine Health Inspection Report

Establishment Name ORCHID RESTAURANT	As Authorized by 22 MRSA § 2496	Critical Violations	2	Date	6/13/2019
		Non-Critical Violations	5	Time In	1:15 PM
		Certified Food Protection Manager	N	Time Out	2:45 PM

License Expiry Date/EST. ID# 6/10/2019 / 17802	Address 29 LISBON ST	City LEWISTON	Zip Code 04240	Telephone 408-799-5547
License Type MUN - EATING AND CATERING	Owner Name NGUYEN, MINH	Purpose of Inspection Regular	License Posted Yes	Risk Category

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable
 Mark "X" in appropriate box for COS and/or R
 COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R	Compliance Status		COS	R
Supervision					Potentially Hazardous Food Time/Temperature			
1	IN	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures	
Employee Health					17	IN	Proper reheating procedures for hot holding	
2	IN	Management awareness: policy present			18	IN	Proper cooling time & temperatures	
3	IN	Proper use of reporting, restriction & exclusion			19	IN	Proper hot holding temperatures	
Good Hygienic Practices					20	OUT	Proper cold holding temperatures	X
4	IN	Proper eating, tasting, drinking, or tobacco use			21	IN	Proper date marking & disposition	
5	IN	No discharge from eyes, nose, and mouth			22	IN	Time as a public health control: procedures & record	
Preventing Contamination by Hands					Consumer Advisory			
6	IN	Hands clean & properly washed			23	IN	Consumer advisory provided for raw or undercooked foods	
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			Highly Susceptible Populations			
8	OUT	Adequate handwashing facilities supplied & accessible			24	IN	Pasteurized foods used; prohibited foods not offered	
Approved Source					Chemical			
9	IN	Food obtained from approved source			25	IN	Food additives: approved & properly used	
10	IN	Food received at proper temperature			26	IN	Toxic substances properly identified, stored & used	
11	IN	Food in good condition, safe, & unadulterated			Conformance with Approved Procedures			
12	IN	Required records available: shellstock tags parasite destruction			27	IN	Compliance with variance, specialized process, & HACCP plan	
Protection from Contamination					Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.			
13	OUT	Food separated & protected						
14	OUT	Food-contact surfaces: cleaned and sanitized						
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food						

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

Safe Food and Water			COS	R	Proper Use of Utensils		COS	R
28	IN	Pasteurized eggs used where required			41	IN	In-use utensils: properly stored	
29	IN	Water & ice from approved source			42	IN	Utensils, equipment, & linens: properly stored, dried, & handled	
30	IN	Variance obtained for specialized processing methods			43	IN	Single-use & single-service articles: properly stored & used	
Food Temperature Control					44	IN	Gloves used properly	
31	IN	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending			
32	IN	Plant food properly cooked for hot holding			45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
33	IN	Approved thawing methods used			46	IN	Warewashing facilities: installed, maintained, & used; test strips	
34	IN	Thermometers provided and accurate			47	IN	Non-food contact surfaces clean	
Food Identification					Physical Facilities			
35	IN	Food properly labeled; original container			48	IN	Hot & cold water available; adequate pressure	
Prevention of Food Contamination					49	IN	Plumbing installed; proper backflow devices	
36	IN	Insects, rodents, & animals not present			50	IN	Sewage & waste water properly disposed	
37	IN	Contamination prevented during food preparation, storage & display			51	IN	Toilet facilities: properly constructed, supplied, & cleaned	
38	IN	Personal cleanliness			52	IN	Garbage & refuse properly disposed; facilities maintained	
39	X	Wiping cloths: properly used & stored			53	X	Physical facilities installed, maintained, & clean	
40	IN	Washing fruits & vegetables			54	IN	Adequate ventilation & lighting; designated areas used	

Person in Charge (Signature) <i>Nguyen MINH Q Nguyen</i>	Date: 6/13/2019
Health Inspector (Signature) LOUIS LACHANCE	Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Date of Follow-up:

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Temperature Observations

Location	Temperature	Notes
Salad mix	61*	Room temp. holding
Crab stick	37*	Sashimi cooler
Cashew chicken	185*	Plated for service
Chlorine sanitizer	50-99 ppm	Sanitizer bucket
Walk in	37*	Air temp.
Chlorine sanitizer	50-99 ppm	Low temp. dish machine
Juice	39*	Pepsi cooler
Rice	140*	Hot holding
Sushi rice	98*	Holding
Water	125*	Restroom handwash
Water	120*	Kitchen handwash

Person in Charge (Signature)



Date: 6/13/2019

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Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Code

8: 5-205.11.(B): N: Hand washing facility being used for other than hand washing.

INSPECTOR NOTES: Soiled bowls held in handwash sink. Keep handwash sink free from any storage or other use.

13: 3-302.11.(A).(1).(A): N: Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.

INSPECTOR NOTES: Raw chicken satay held over ready to eat foods in cooler. Raw meats, fish and eggs belong under Ready to Eat Foods.

14: 4-601.11.(A): C: Equipment food-contact surfaces and utensils are not clean to sight and touch.

INSPECTOR NOTES: In use knives in direct contact with unsanitized wall and unsanitized exterior of reach in unit. Hold knives on clean surfaces only.

20: 3-501.16.(A).(2): C: PHF not maintained at 41 F or less.

INSPECTOR NOTES: Salad mix and fried tofu held at room temperature. Keep PHF's at 41* or less. *COS

39: 3-304.14.(B).(1): N: Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.

INSPECTOR NOTES: Multiple soiled wiping cloths held on equipment surfaces. Keep wiping towels in a sanitizing solution.

53: 6-501.11: N: The physical facilities are in disrepair.

INSPECTOR NOTES: Multiple areas of missing, cracked or broken floor tiles. Replace or repair to be smooth and easily cleanable.

53: 6-501.12: N: The physical facilities are not clean.

INSPECTOR NOTES: Hard to reach floors, walls and ceilings have large build up of dirt/debris. Clean more often and as necessary.

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Inspection Notes

Certified Food Protection Manager: Minh Nguyen exp. 5/16/24 cert. 17905807

Unless directed otherwise, all Eating Establishments are required to submit a copy of their Certified Food Protection Manager (CFPM) certificate. A CFPM must be hired at the time of a new eating establishment opening or within 60 days of when a CFPM leaves employment. For a list of CFPM courses and trainers go to <http://www.maine.gov/healthinspection/training.htm>

Please provide a copy of this certification(s) to Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333, carol.gott@maine.gov or faxing to 207-287-3165.

Please include the name of your establishment and the establishment ID# with your certification(s).

Employee Health Policy:

The Health Inspection Program has implemented an educational public health initiative on Employee Health on March 1, 2017. The policy handouts will be provided to you by your inspector and reviewed during inspection for compliance. They are also available on the Program's website: <http://www.maine.gov/healthinspection>

2013 Maine Food Code Adoption:

The Maine Food Code was adopted in October of 2013. Please refer to our website for a copy, <http://www.maine.gov/healthinspection>. Following are a few of the major changes: * No Bare Hand Contact with Ready-To-Eat Food. * Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events. * Date marking of Ready-to-eat potentially hazardous foods.

Violation Correction Timeframe:

Critical violations should be corrected on site, but in any event, within 10 days. The licensee must contact Louis Lachance when the critical violation has been addressed at 207-513-3125 extension 3224 or at llachance@lewistonmaine.gov. Non-critical violations must be corrected within 30 days. Failure to satisfactorily correct these violations before the follow-up inspection may result in enforcement proceedings by the Department to include fines and penalties. License renewals can be denied if violations are not corrected within the noted timeframes.

C= Critical violation and NC= Non-critical violation:

“Critical violation” means a provision of the Food Code that, if in non-compliance, is more likely than other violations to contribute to food contamination, illness or environmental health hazard.

Additional Inspection Fee:

License fees provide for two inspections per year. When additional inspections are required, the Department may charge an additional \$100 fee to cover the costs of each additional inspection or visit.

Document Retention/Posting:

Pursuant to the Maine Food Code, the establishment's current license must be displayed. In addition, a sign or placard must be posted in a conspicuous area notifying consumers that a copy of the most recent inspection report is available upon request. CFPM certificates must be posted in a conspicuous area and must be available to the Department upon request.

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